

In response to Phase One Reopening Restaurants

- **Q:** Am I required to open if I have outside seating?
 - **A:** No, the Governors Executive Order allows you to open if you choose to open.
- Q: Do my employees need to wear masks?
 - **A:** No, however it is highly recommended, and the public has an expectation that staff will be wearing them.
- **Q:** Do all of my employees need to wear gloves?
 - **A1:** Employees handling ready to eat food are required to wear gloves.
 - **A2:** Servers/runners delivering food to tables and staff cleaning tables and other surfaces should wear gloves.
 - **Note:** Proper glove usage must be strictly followed. The public has an expectation that all staff will be wearing gloves.
- Q: Can I have waitstaff serve guests or do we need to use counter service?
 - A: Yes, you can provide waitstaff service
- Q: Do I need to use disposable, or can I use china and glassware
 - **A:** You are not limited to disposables, you may use china, flatware and glassware if you prefer. All reusable dishware must be washed, rinsed and sanitized according DHEC R. 61-25.
- Q: Am I required to use portion control (PC) condiments
 - **A:** No, do not leave condiments on the table, provide upon request only. Be sure to clean and sanitize all reusable bottles and dispensers after each guest.
- **Q:** Can I set up a tent outside my restaurant to serve meals
 - A: Yes, provided you are in compliance with local ordinances.
- Q: Can I sell alcohol?
 - A: Yes provided you are in compliant with South Carolina Code of Laws Section 61-6-20
- Q: Can I have bar stools set up at my outside bar



A: Yes, each party must be distanced at least 6' from the next.

Q: Does each person need to be 6' apart from each other?

A: No, each group/party (people dining together) can sit together at a table or at a bar. However no more than 8 people can be in the same group/party.

Q: Must each person in the group/party know each other?

A: Yes, a group/party refers to a family or friends knowingly and purposefully dining together.

Q: Can I have a buffet under a tent?

A: Yes: However, we recommend that you have staff dispense food from buffets (cafeteria-style) so that the customers do not handle the utensils. If the customers serve themselves, the buffet will have to be closely monitored and utensils changed out frequently. Also, social distancing must be maintained so you may need to have one table or group come to the buffet at a time.

Q: Can I set up a buffet or salad bar in my restaurant but have my customers eat outside on the patio?

A: No

Q: If I have a roof top restaurant/bar, can my guests enter the building to use the elevator/steps to get upstairs?

A: Yes, be sure not to allow guests to congregate inside and maintain social distancing standards in elevators and waiting lines

Q: Can I provide entertainment

A: Yes, be sure to maintain proper social distancing standard

Q: Who is responsible to managing social distancing?

A: Restaurant owners/managers have a responsibility to enforce social distancing not only inside of their establishments, but also in the lines outside.

Q: Can I set tents or open areas outside of the existing building footprint?

A: Yes. but subject to local ordinances and must be contiguous to the permitted/license premise.

Q: Can I serve beer/wine if I have an on-premise permit?

A: Yes, provided that there is a demarcation of the area it is being served.

Q: Can I provide a cocktail (mixed drink) an on-premise permit?

- A: No, liquor cannot be served outside of the licensed premise
- **Q:** Can I set up a buffet or self-serve beverage?
 - **A:** No, table service or pick-up counter service may only be provided.
- **Q:** Can I provide restroom services inside my restaurant?
 - **A:** Yes, be sure to maintain a regular cleaning schedule.
- **Q:** What are the responsibilities of providing social distancing when there is no table staff?
 - **A:** Owner/operator will still manage property as normal and ensure seating layouts and procedures are followed or otherwise cease service.

For additional information, please email the Association at info@scrla.org